**BITES**

**Vegetable Fritters // 6**  
Smoked romesco aioli

**Fried Bread & Butter Pickles // 6**  
Buttermilk chive dip

**Roasted Burrata // 12**  
Roasted garlic marinara, burrata cheese, fresh basil, extra virgin olive oil, grilled baguette croutons

**Hummus Platter // 11**  
Falafel, pita bread, cucumber and tomato salad

**Artisanal Charcuterie Plate // 12**  
Guinness mustard, pickles

**Cheese Board // 12**  
Three artisanal domestic cheeses, dried fruit and pumpernickel

**Bacon Stuffed Bacon Bites // 8**  
Applewood smoked bacon wrapped kielbasa sausage, Michigan maple drizzle, jalapeno cole slaw

**Kobe Sliders // 10**  
Bacon jam, caramelized onions, white cheddar

**Bacon and White Cheddar Garlic Bread // 6**  
White cheddar beer cheese sauce

**Irish Cheddar Popcorn // 2**  
Spiced Marcona Almonds // 2  
Bowl of Marinated Olives // 2

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**SALADS**

**Crisp Romaine // 8**  
Fresh parmesan, focaccia crouton, oven roasted tomatoes, creamy black pepper and lemon dressing  
Add chicken // 5  
Add shrimp // 7  
Add salmon // 8  
Add tofu // 4

**Grilled Romaine // 11**  
Cabernet buttermilk dressing, grilled romaine, roasted garlic marinara, fresh basil, extra virgin olive oil, grilled baguette croutons, cherry tomato, gorgonzola, crushed bacon, spring onion chutney, red grapes

**Kale Salad // 13**  
Baby kale, heirloom tomatoes, marinated beets, cucumbers, scallions, roasted corn, toasted pine nuts, haricot vert, blueberries, Meyer lemon vinaigrette

**Blackened Salmon and Eggplant Salad // 16**  
Charred eggplant, grilled asparagus, heirloom tomatoes, eggplant crouton, baby arugula, baby spinach, roasted ginger vinaigrette

**Steak Salad* // 17**  
Marinated skirt steak, baby arugula, grilled zucchini, grilled corn, heirloom tomatoes, quick-pickled red onion, roasted chickpeas, honey harissa vinaigrette

**Garden Salad small 6 // full 9**  
Cucumber, tomato, red onion, celery  
Your choice of ranch, bleu cheese, Italian herb or balsamic dressing

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**IRISH WITH A TWIST**

**Irish Whiskey Wings // 12**  
Buttermilk chive sauce, Jameson glaze

**Irish Cheese and Stout Fondue // 11**  
Soft pretzels, raclette cheese sauce

**Irish Mac n’ Cheese // 15**  
White cheddar cheese sauce, bacon, scallions, mozzarella, jalapeno, cheddar breadcrumbs

**Fish and Chips // 15**  
Jalapeno cole slaw, bread and butter pickle tartar sauce

**Whiskey Glazed Salmon* // 24**  
Cheddar bacon mashed potatoes, grilled asparagus, whiskey glaze

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*R Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The Morris Inn kitchen is peanut-free, however, present in and around the food preparation areas and a part of many recipes are other identifiable allergens, including tree nuts, gluten, seafood, and fruit, for example. For additional guest safety, any meals prepared with a specific allergen alert from the guest, will be served on a green plate. We invite you to notify your server if you have any additional concerns regarding your food and personal safety.
PIZZA FROM OUR WOOD STONE OVEN

BBQ Chicken // 13.50
Grilled chicken, Carolina Gold BBQ sauce, applewood smoked bacon, red onion, aged cheddar, mozzarella cheese, Beso del Fuego BBQ sauce, ranch dressing

Margherita // 13.50
Fresh mozzarella, tomato, basil, extra virgin olive oil

Cheese // 11.50
Fontina, mozzarella, grana padano
Add pepperoni, sausage, mushroom for $1 each

The Healthy Irishman // 13.50
Roasted eggplant purée, sundried tomatoes, fresh spinach, sautéed mushrooms, mozzarella cheese

Beef Shawarma // 15.50
Marinated beef, harissa tzatziki sauce, cherry tomatoes, quick pickled red onions, feta cheese, mozzarella cheese

PLATES

Smoked Salmon BLT // 14
North Atlantic salmon, bacon, lettuce, tomato, chive mayo, wheat toast, choice of French fries or chips

Corned Beef and Mustard // 12
Thinly sliced with Guinness mustard, white cheddar cheese, light rye, choice of French fries or chips
Make it a Reuben // 2

Bistro Steak* // 24
All-natural strip, cheddar bacon mashed potatoes, grilled asparagus, bordelaise sauce

Grilled “Faux” Gras // 16
Grilled Asian marinated tofu, crispy sushi rice, broccolini

Grilled Chicken Sandwich // 13
Toasted sourdough, lettuce, bacon jam, fresh tomatoes, choice of French fries or chips

Crab Melt // 14
Sundried tomato, arugula, white cheddar, garlic and herb cheese spread, sourdough, choice of French fries or chips

ELEVATE YOUR MEAL

These items can be ordered as an alternative to French fries or chips.

Sweet potato fries // 1.50
Potato wedges // 1.50
Fruit cup // 1.75
Broccoli // 2
Asparagus // 2
Side Salad // 2

BURGERS

Your choice of chips or regular fries.
Grass-fed, all-natural beef // 2

Traditional Burger* // 10.50
Lettuce, tomato, brioche bun

Murf Burger* // 15
Bacon, sautéed mushrooms, caramelized onions, Swiss & cheddar cheeses, crispy onions and bistro sauce

Burger X* // 14
Chipotle-black garlic aioli, dill pickles, grilled provolone cheese, bacon, arugula, sliced tomato

Big Smoky* // 14
Cheddar cheese, roasted pork, chipotle barbeque, jalapeno coleslaw, sliced pickle spears

Beef Burger // 14
Vegetable and beet patty, grilled provolone cheese, jalapeno jam, lettuce, tomato, brioche bun

Black and Blue* // 14
Blackened burger, blue cheese, black pepper spread, red onion marmalade, port syrup

Grilled Brie and Turkey Burger // 14
Blueberry chutney, grilled brie cheese, hand-formed turkey patty

Make it a Reuben // 2

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